



STATIONS FORMAL RECEPTION

RENAISSANCE BUFFET I FIVE HOUR RECEPTION

BEVERAGES

Full Premium Open Bar Along With
Champagne Toast
Unlimited Red and White Table Wine

All Non Alcoholic Beverages
Assorted Sodas & Juices

COCKTAIL HOUR

Cold Hors d'Oeuvres Display:
International Cheese Display With Assorted Flatbreads and Crackers
Tropical and Seasonal Fresh Fruits
Vegetable Crudités with Assorted Dips
Tuscan Bruschetta Station
20 Signature Hot Passed Hors d'Oeuvres

DESSERT

Personalized Wedding Cake
Venetian Desserts Table with Cordial Service
Served with Coffee Tea and Espresso

Woodwinds Reserves the right to substitute menu items based on availability.

SALAD STATION (TWO)

Caesar & Garden

PASTA STATION (TWO)

Pastas: Cavatelli, Penne, Farfalle, Rigatoni, Fusilli, Manicotti, Gemelli, Ravioli, Tortellini
Sauces: Pomodoro, Vodka, Sunday, Alfredo, Marinara, Carbonara, Bolognese

ENTREE STATION: (TWO + ONE VEGGIE)

Seafood: Salmon Sophia, Salmon Champagne, Roasted Salmon with Dill Cream Sauce, Dill and Horseradish Encrusted Salmon, Tilapia Francese, Stuffed Filet of Sole, Filet of Sole Florentine, Shrimp Scampi

Poultry: Chicken Allegre, Chicken Piccata, Chicken Marsala, Chicken Parmigiana, Chicken Florentine, Chicken San-Marzano, Stuffed Chicken Breast Supreme

Vegetarian: Vegetarian Lasagna, Eggplant Parmigiana

COMPLIMENT STATION (THREE)

Herb Roasted Red Skin Potatoes, Brown and Wild Rice Pilaf, Garlic Mashed Yukon Gold Potatoes, Seasonal Vegetable Medley, Roasted Tomatoes Provencal, French Style Green Beans

CARVING STATION (TWO)

Prime Rib of Beef with Au Jus, Boneless Loin of Pork, Italian Style Porchetta, Rosemary Scented Leg of Lamb, Orange Lacquered Smithfield Ham, Oven Roasted Turkey Breast with Gravy and Cranberry Sauce

All Served with appropriate sauces, garnishes and panini display